

City of Long Beach
Department of Health & Human Services
Bureau Environmental Health
Summary of Temporary Food Facility Requirements

A). FOOD BOOTH CONSTRUCTION

Prepackaged Food Booths

- a) Overhead protection (canvas ceiling)
- b) Smooth & cleanable floor (plywood, tarp, pavement, asphalt)

Food Prep. Booths

- a) Fully enclosed booth
 - 1) Overhead protection (canvas ceiling)
 - 2) Smooth & cleanable floor (plywood, tarp, pavement, asphalt)
 - 3) Pass through openings no larger than 18" x 24"
 - 4) Tight fitting door at booth
 - 5) Adequate amount of shatterproof/covered lighting (night events)

Signage

- a) Name & address at least 3" high at front of booth

B). FOOD TEMPERATURE CONTROL

Holding Temperature

- a) Potentially hazardous food must be held at or below 45 degrees F, or at or above 135 degrees F.

Cold Holding

- a) P.H.F. may be held up to 45 degrees F. for 12 hours for each day of an event. After 12 hours the food must be discarded or held at 41 degrees F.
- b) Adequate ice and/or refrigeration units must be present at booth

Hot Holding

- a) P.H.F. must be held at 135 degrees F. At the end of each day, P.H.F. at hot holding must be discarded or can be donated to a charitable organization.

C). FOOD HANDLING

Food preparation

- a) Hand wash station must be set up at booth before any food preparation.
- b) All food preparation, except Barbequing, must take place inside a fully enclosed booth.

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C). FOOD HANDLING CONTINUED

Food Protection/Storage

- a) All food must be stored at least 6 inches off the ground.
- b) All foods, and self-service foods/condiments must be protected from contamination, e.g., sneeze guards, squeeze bottles, etc.

D. SANITATION

Utensil Washing & Sanitizing (booth w/ open foods)

- a) Access to a 3-compartment sink with integrally installed stainless steel drain boards is required for booths with open foods. Four booths may share one 3-compartment sink. Booths must be within 100 feet of 3-compartment sink.
 - 1) 3-compartment sinks must have an adequate supply of hot (at or >120 degrees F.) and cold running water.
- b) All booths must have soap and sanitizer available for utensil washing/sanitizing. Note: Approved sanitizing solutions include, 100 ppm chlorine for 30 sec., 200 ppm quaternary ammonia for one minute, and 25 ppm iodine for one minute.

Booth Sanitation

- a) Sanitizer spray bottles should be provided at booths for sanitizing food contact surfaces. See approved sanitizer concentrations above.
- b) Trash can(s) must be provided at each booth.
- c) Each booth must have access to janitorial facilities/sink for cleaning of booth and other areas of the temporary food facility.

NOTE: This summary does not include all of the Temporary Food Facility Requirements. Please consult the 20 page booklet titled “City of Long Beach Temporary Food Facility Requirements” for a complete listing of all requirements.